



## VERMICELLI WITH RAISINS AND GRILLED CHICKEN

### Ingredients

- 2 cups Vermicelli noodles
- 1 tsp Vegetable Oil
- 1 Medium Onion, sliced
- 300 g Chicken breast, cut into pieces
- 2 cups water
- 100 g Raisins
- 100 g Almonds
- 4 g Honey
- 2 g Ground cinnamon
- 1 sprig Coriander leaves, chopped
- 1 Sachet MAGGI Powder Chicken Bouillon

### Instruction

1. In a large deep-frying pan, coat noodles with vegetable oil and toast until golden. Transfer to a bowl and reserve.
2. In the same pot, sauté onions until soft, add chicken cubes, the coriander and parsley bouquet and cook until chicken is soft and succulent. Add MAGGI® Powder Seasoning (for Lebanon and Jordan, use 1 sachet MAGGI® Powder Chicken Stock).
3. Once the chicken is cooked, remove it along with the coriander and parsley bouquet from the casserole. Set aside.
4. In the same pot, toss in the almonds and raisins. Add the honey, a couple of tablespoons of water and stir them all together.
5. Return vermicelli noodles and chicken to the pan, add water and gently stir to mix all ingredients. Cover and simmer over medium heat for 5 minutes until vermicelli is fully cooked and the moisture is absorbed.
6. Sprinkle some cinnamon on top.

#### Nutrition

Carbohydrates	29.06 g
Energy	313.6 kcal
Fats	15.81 g
Protein	16.39 g

🕒 15 Minutes

⊕ 6 Servings